



Raspberry Meringues

INGREDIENTS:

8 EGG WHITES, ROOM
TEMP

1/2 TSP SALT

1 CUP GRANULATED
SUGAR

1 1/2 CUPS POWDERED
SUGAR

1 CUP GRANULATED
SUGAR

3/4 CUP, LESS 1 TBSP,
RASPBERRY GELATIN
POWDER (FROM A 6 OZ
PACKAGE)

1 TBSP WHITE
VINEGAR

3 CUPS MINIATURE
CHOCOLATE CHIPS

NOTES:

PREHEAT OVEN TO 200 DEGREES. IN A GLASS BOWL, BEAT EGG WHITES AND SALT UNTIL FROTHY. BLEND TOGETHER SUGARS AND GELATIN POWDER; GRADUALLY ADD TO WHIPPED EGG WHITES, BEATING AFTER EACH ADDITION. BEAT UNTIL STIFF PEAKS FORM, ABOUT 4-5 MIN. BLEND IN VINEGAR. FOLD IN CHOCOLATE CHIPS. USING A PASTRY BAG WITH A WIDE TIP, PIPE 1 INCH WIDE MOUNDS, AS CLOSE TOGETHER AS POSSIBLE, ONTO PARCHMENT LINED COOKIE SHEETS. BAKE AT 200 DEGREES FOR 2 HOURS, OR UNTIL DRY TO THE TOUCH. MAKES ABOUT 19 DOZEN.